

CATS SOCIALHOUSE

restaurant . bar . socialize



A PROUD CANADIAN COMPANY

\$5 DRINKS

SOCIAL LAGER® (14oz)
SOCIAL RED OR WHITE WINE (6oz)

SOCIAL SODA (1oz)

\$6 BELLINI (1oz)

\$6.25 CAESAR (1oz)

SOCIAL STARTERS

EVERYDAY WINGS & DRY RIBS \$7 (3-6PM)

EDAMAME 7.45

NACHOS half 10.95 / full 15.95
guacamole, salsa, sour cream

add chipotle & lime chicken 2.95

CRISPY CALAMARI 10.95

CRUNCHY YAM FRIES 7.95

TUNA STACK 10.45

GENERAL TAO'S CHICKEN 11.95

SALT & PEPPER DRY RIBS 10.75

GINGER BEEF 10.25

DYNAMITE ROLL 10.45

CLASSIC HOT WINGS 11.25

POUTINE 7.95

CHICKEN QUESADILLA 12.95

GREAT SOUPS

THAI CHICKEN & RICE cup 2.95 / bowl 4.95

WONTON cup 5.95

SOUP, SALAD & GARLIC TOAST 12.95
bowl of soup, cowboy or cowgirl salad

STREET TACOS

CHIPOTLE CHICKEN 10.00
cilantro cabbage slaw, lime sour cream,
pickled red onion

SPICED PRAWN 11.00
chipotle sauce, pickled red onion,
cilantro cabbage slaw

LIME PEPPER GRILLED HALIBUT 12.00
scallion, cilantro cabbage slaw,
chipotle sauce, pickled red onion

add guacamole 1.00

SALADS

substitute stir fried tofu for vegetarian option

DYNAMITE SUSHI ROLL 15.95
dynamite roll with cowboy or cowgirl starter salad

BLACKENED CHICKEN CAESAR 15.95
housemade guacamole, romaine, asiago,
smoked bacon

BLACKENED CHICKEN COWBOY 15.95
feta, house greens, walnuts, dates, black
beans, honey lime vinaigrette

GRILLED CHICKEN COWGIRL 15.95
walnuts, dates, house greens, black beans,
feta, salsa, apple-miso vinaigrette

TAHITIAN TUNA 15.95
lemongrass crusted albacore tuna, wasabi
mayo, cilantro ginger vinaigrette

TWO HANDED BURGERS

**Our beef burgers are housemade and
hand-pressed to 6oz. Served with HCDC Fries.**

substitute salad, edamame, yam fries add 1.00

substitute poutine add 2.00

PUB 15.95
havarti cheese, special sauce, smoked bacon

HOLLYWOOD 14.95
cheddar cheese, special sauce

HICKORY 15.95
smoked bacon, bbq sauce, cheddar cheese

ULTIMATE CHICKEN CLUB 15.95
onion ring, smoked bacon, havarti, bbq sauce

SPICY CRISPY CHICKEN 15.95
jack cheese, smoked bacon, chili mayo

ALMOST FAMOUS BLACKENED FISH 17.45
pacific halibut, crisp coleslaw, chef's dressing

SPA VEGGIE 14.95
garden patty, sweet soy glaze, jack cheese

CHICKEN QUESADILLA 15.95
chipotle & lime chicken, jalapeños, red pepper
relish, black beans

PIZZAS

SUNDAYS & MONDAYS ALL \$10

gluten friendly pizza options available. Ask your server!

MARGHERITA 12.95
basil, bocconcini, fresh parmesan

BBQ CHICKEN 14.95
smoked bacon, roasted corn, bbq sauce

BILTMORE 15.45
pesto, feta, shrimp, sundried tomato,
jalapeño white sauce

CHARRED PEPPERONI 14.95
dry aged char-grilled pepperoni,
pepperoncinis, asiago

3 MEAT COWBOY 15.95
charred pepperoni, mushrooms, bacon, sausage,
mozzarella, roasted corn

HEALTHY SOCIAL BOWLS

More protein? fish add 6.95 or chicken add 4.55

BLACKENED CHICKEN 15.95
spicy salsa, almond rice, cowgirl salad

TAHITIAN TUNA 16.95
wasabi mayo, cowgirl salad, almond rice

POTATO CRUSTED HALIBUT 17.95
tartar sauce, almond rice, cowgirl salad

LOW CARB SPA BOWL **add 1.00**
any bowl with braised red cabbage & goat
cheese instead of almond rice

#23 BLACKENED CHICKEN WONTON 15.95
pork & shrimp wontons, bean sprouts,
scallions, roasted corn, noodles,
cabbage, wonton broth

PANS & GRILL

FISH & CHIPS 1 piece 15.95 / 2 pieces 20.95
pacific halibut, social lager® batter, HCDC fries,
crisp coleslaw, tartar sauce

TACO COMBO 15.45
choice of street taco, mexican black beans,
tomato cumin rice

FETTUCCHINE CARBONARA half 11.95 / full 16.95
alfredo sauce, smoked bacon, sweet peas,
blackened chicken, garlic toast

#28 DRAGON BOWL 15.95
choice of teriyaki chicken or tofu, coconut rice,
vegetables, red cabbage, spicy yogurt

THE STEAK SANDWICH 24.95
5oz tender beef filet, onion ring, garlic toast,
sautéed mushrooms with HCDC fries

SHRIMP & CHICKEN PAD THAI 15.95
rice noodles, chillies, lime, peanuts, wok fired veggies

ROAST BEEF FRENCH DIP 16.95
caramelized onion, horseradish mayo,
toasted garlic baguette
mushrooms, havarti or smoked bacon add 1.45

SIDES

add chicken to any starter salad 4.55

HOUSE SALAD 6.45
cowboy or cowgirl starter salad

CAESAR SALAD 6.45

CABBAGE & GOAT CHEESE 4.45

HAND CUT DOUBLE COOKED FRIES 5.95
add Alaska highway gravy 1.95

DESSERTS

Served with fresh whipped cream

HOUSEMADE KEY LIME PIE 5.95

OREO JAR 6.95
light oreo cheesecake, crushed oreos

CHEFS HOMEMADE WARM BROWNIE 8.95
vanilla ice cream, salted walnuts, hand cut milk
chocolate, caramel sauce (great for sharing!)

BRUNCH

**SERVED SATURDAY, SUNDAY & HOLIDAYS
FROM 10:00 AM - 2:00 PM.**

**WE USE FREE RUN EGGS & MAKE OUR
HOLLANDAISE SAUCE IN HOUSE, WITH LOVE.**

BLUEBERRY COMPOTE WAFFLES

two 8.95 / three 11.95
canadian maple syrup, blueberry compote,
vanilla whipped cream

PROSCUITTO EGGS BENEDICT 11.95

goat cheese, english muffin, housemade
hollandaise, breakfast potatoes

BIG BREAKFAST BURRITO 10.25

eggs, jack cheese, spanish rice, salsa, smoked
bacon, lettuce, black beans, breakfast potatoes

STEAK N' EGGS 22.95

5oz tender beef filet, garlic toast, scrambled
eggs, breakfast potatoes

LA PETITE SOCIAL SALAD 10.55

housemade flatbread, two poached eggs, salsa,
green salad, fresh pesto, balsamic & olive oil
dressing

CORNED BEEF HASH 12.95

two poached eggs, corned beef, red peppers,
onions, salsa, hollandaise, breakfast potatoes

ALMOST FAMOUS FRIED EGG SANDWICH 9.75

fried egg, smoked bacon, cheddar cheese,
lettuce, special sauce, tomato, breakfast
potatoes

BREAKFAST BEVIES & WEEKEND FEATURES

WEEKEND CAESAR (1oz) \$1.50 off

WEEKEND MIMOSA (3oz) 5.00
fresh pressed orange juice and prosecco

FRESH PRESSED JUICE 4.75
grapefruit or orange juiced to order

MARTINIS (2oz)

BASIL GRAPEFRUIT 9.00
polar ice vodka, triple sec, fresh basil,
fresh pressed grapefruit juice

WATERMELON 9.00
polar ice vodka, mint,
fresh pressed watermelon juice

CUCUMBER 9.00
polar ice vodka, muddled cucumber,
fresh pressed lime juice, green tea

THE NEW MR. PINK 9.00
absolut raspberri vodka, alize red,
fresh pressed orange juice, muddled
raspberries



MARGARITAS

SKINNY MARGARITA (1oz) 7.50
olmeqa tequila, egg whites, agave,
fresh pressed limes

WATERMELON MARGARITA (1oz) 7.50
olmeqa tequila, fresh pressed limes,
fresh pressed watermelon juice, egg whites

JALAPEÑO MARGARITA (1oz) 8.00
olmeqa tequila, green jalapeños, egg whites,
fresh pressed limes, agave

"ELEVATED" SKINNY MARGARITA (1.5oz) 12.00
avion tequila, grand marnier, agave,
egg whites, fresh pressed limes

YUMMY COCKTAILS

SOCIAL SODA (1oz) 5.00
absolut mandrin vodka, soda, bellini slush

SOCIAL PALMER (1oz) 5.75
absolut raspberri vodka, iced tea, raspberries,
bellini slush

BELLINI (1oz) 6.00
lamb's white rum, sparkling wine, sangria,
peach schnapps

BLUEBERRY LEMONADE (2oz) 9.00
absolut berri acai vodka, lemonade, bellini slush

TRADITIONAL MOJITO (2oz) 9.00 / 32.00 pitcher (8oz)
havana club 3 year old rum, soda, limes,
muddled mint

RASPBERRY MOJITO (2oz) 9.00 / 32.00 pitcher (8oz)
havana club 3 year old rum, sprite,
muddled mint, limes, raspberries

CAESAR (1oz) 6.25
polar ice vodka, horseradish infused clamato,
Blaze's beans

SANGRIA (2oz) 7.50 / 24.00 pitcher (8oz)
wine, apricot brandy, triple sec,
fresh pressed juice
your choice of red, white or pink

DRAFT BEER (14oz) / (56oz)

SOCIAL LAGER® 5.00 / 18.00

GRANVILLE ISLAND pale, seasonal 6.25 / 22.00

GOOSE ISLAND ipa 6.50 / 24.00

ROTATING TAP MP

STRONGBOW 7.00

STELLA ARTOIS 7.50

TRUE GUINNESS PINT (20oz) 8.00

SOCIAL ICE social lager® and bellini slush 6.00

WHITE

SOCIAL WHITE

| | 6oz | 9oz | BTL |
|--|-----|-----|-----|
| SAUVIGNON BLANC / Peller Estates, BC | 7½ | 11¼ | 30 |
| PINOT GRIGIO / Castello di Gabbiano, IT | 7¾ | 11½ | 31 |
| PINOT GRIS / Red Rooster, BC | 8 | 12 | 32 |
| GEWURZTRAMINER / See Ya Later Ranch, BC | 9 | 13½ | 34 |
| CHARDONNAY / Beringer Founders' Estate, CA | 9¾ | 14½ | 39 |
| SAUVIGNON BLANC / Kim Crawford, NZ | 10 | 15 | 40 |
| RIESLING / Red Rooster, BC | - | - | 36 |
| CHARDONNAY / Rodney Strong Chalk Hill, CA | - | - | 54 |

BUBBLES & ROSÉ

| | 6oz | 9oz | BTL |
|----------------------------------|-----|-----|-----|
| WHITE ZINFANDEL / Woodbridge, CA | 7½ | 11¼ | 30 |
| PROSECCO / La Marca, IT | 9 | - | 36 |

RED

SOCIAL RED

| | 6oz | 9oz | BTL |
|--|-----|-----|-----|
| PINOT NOIR / Prospect Winery, BC | 7½ | 11¼ | 30 |
| MALBEC / Alamos, AG | 8¾ | 13 | 35 |
| SHIRAZ CABERNET / Penfolds Koonunga Hill, AU | 9¼ | 13¾ | 37 |
| ZINFANDEL / Ravenswood, CA | 9¾ | 14½ | 39 |
| CABERNET SAUVIGNON / Cupcake, CA | 9¾ | 14½ | 39 |
| CRUSH / The Dreaming Tree, CA | 10 | 15 | 40 |
| CABERNET SAUVIGNON / Chateau St Jean, CA | - | - | 45 |



MONDAY TO FRIDAY
— From —
3-6PM